



A momentous day for the EPI Apprentice Chefs

After three years of hard work, thirteen of an original class of thirty candidates received their diplomas on Monday night during the commencement exercises of the students of the E.P.I Hospitality & Tourism Unit. This group had completed the Apprenticeship Program that would award them the title of Certified Chef, and as Randy Geerman, Instructor at the E.P.I. said during the ceremony “Chefs are a particular breed of people. Few experience the world of the chefs behind the scene, but is like a war zone, and a chef is like a general, he/she has many things and people to deal with and command.”

Present to award diplomas to the thirteen that worked so diligently for the past three years was the Minister of Education, Marisol Tromp. Also present in the Renaissance Convention Center, which was donated by the Meta Corp for the occasion were that master chefs from the various hotels and restaurants that hosted the aspiring E.P.I. chefs during their final year, their apprenticeship year.

A number of these chefs were called up to award special mention to several of the students. Jose Dominguez received special mention for Knowledge of Theory, Jean Lamarre for Pastry, Nelly Acosta for Best Log Book, an essential tool for chefs, Urvin Croes for Most School Spirit, and Nancy Adarme was named the Best Student Overall.

Representing the students, Urvin Croes and Yosmil Sananes came to the podium to thank all the educators and chefs that help to make this great moment in their lives possible. They admitted they started out as inexperienced and possibly a bit irresponsible, but the past three years was not only an education but a revelation. They expressed the gratitude of all the students to the busy Master Chefs that took them under their wing, and in particular to the chefs and educators of the E.P.I. who showed them how to survive and excel in the competitive world of the culinary arts.

Randy Geerman gave a special thanks to all the chefs that assisted in the success of this program. Edwin Geerman of the Phoenix, Miguel Garcia and Ramiro Anthony of the Hyatt Regency, Marc Giesbers of La Cabana, Robert Stoutner, Jose Granillo and George Winterdal of the Marriott, Bernard Fantoli and Chino Lie Kwie of the Renaissance, Gerard Coste and Sonny Partodikromo of the Wyndham, Vittorio Muscariello of Hostaria da Vittorio, Patrice Coste of the Waterfront, Geoprge Hoek of the Holiday Inn, Ricardo Thomas of the Calypso Restaurant, Wim Elzing of Tierra del Sol and Ostriek Toppenberg of the Horacio Oduber Hospital.

When all the speeches and thanks were finally pronounced, the thirteen new chefs received their diplomas and medallions and indulged in the time honored ritual of tossing their chef hats high in the air. Chef Fantoli and Granillo declared that their apprentices already had their jobs in the kitchens where they performed their internship, and they were looking forward to working with the next class of thirty chef candidates, which will start in January 2006.

Congratulations to Nelly Acosta, Nancy Adarme, Manuael Castro, Leomar Chiquito, Urvin Croes, Jose Dominquez, Natacha Fenelon, Kelly Iparraguiree, Jean Lamarre, Jenny Matos, Elizabeth Reyes, Yosmil Sananes, and Josue Servanie, on a tough job well done. We look forward to enjoying your culinary creations!